



FRUIT PIES make luscious eating and the mystery ingredient for this one adds intrigue to enjoyment.

FRUIT PIE

Lattice Top Makes Peeking a Pleasure

Pineapple is the surprise ingredient added to this boysenberry pie to give a refreshing new flavor to an old favorite.

Spices further enhance the mystery of this unusual combination.

Professional touches for successful pie baking are included in the preparation of the recipe listed today.

BOYSENBERRY PINEAPPLE PIE

- 1 pkg. Mrs. Singer's Pie Crust Mix
- 1 carton frozen boysenberries
- 2 cups crushed pineapple, well drained
- 3/4 cup sugar
- 3 tbs. flour
- 1/4 tsp. nutmeg
- 1/2 tsp. cinnamon
- 1/4 tsp. salt
- Light cream or evaporated milk
- 2 tbs. cinnamon sugar

School Sandwiches

For those children who carry their lunch to school, here is an excellent sandwich filling for the mid-day meal. Combine 1/2 cup finely chopped corned beef with 1 tsp. chopped sweet pickle relish.

Add prepared mustard to taste and spread mixture between slices of rye bread.

WHEN "Company's a Comin'" Serve Hot or Cold—Delicious

WILLIAMS' famous "TASTE-RITE FLAVOR" CORNED BEEF



Let May plentiful foods "blossom" your banquet board right into spring. Milk and milk products, broiler-fryers, canned freestone peaches, eggs and vegetable fats and oils form this listing.

A suggestion for each food follows. Buttermilk adds a magical flavor to many dishes. For a Noodle Pudding which yields 8 servings, cook 8-oz. pkg. noodles as directed. Drain.

Beat 4 eggs thoroughly and blend in 1/2 cup buttermilk. Add to noodles along with seasonings of choice. Pour into 2-quart baking dish and bake at 350 degrees until set.

Unique Flavor Treat Ginger-Orange Fried Chicken is a treat and uses two plentiful. Steam selected chicken parts for 15 to 20 minutes or until tender. Cool and dredge lightly with flour.

Season a thin pancake batter with ground ginger, salt and pepper. Dip floured chicken into batter and deep fat fry in vegetable oil at 375 degrees for 3 to 10 minutes.

Serve with Orange Sauce made this way: Combine 1 qt. single strength orange juice, 1/4 cup vegetable oil, 2 tbs. plus 2 tsp. cornstarch, grated orange peel, ginger and salt. Cook until thickened, stirring constantly.

Peaches Perform For a choice of the ladies, serve this peach pie. Prepare a 9-inch graham cracker crust by reliable method.

Blend 2 (3-oz.) pkgs. softened cream cheese with 1/2 cup undiluted evaporated milk. Add 1/4 cup sugar, 1 egg and drop of vanilla. Beat until smooth.

Arrange 2 cups well-drained peach slices in bottom of pie crust. Add cheese mixture and bake 30 minutes at 350 degrees. Serve a la mode.

Eggs Are Essential Eggs are an essential culinary investment. Their plentiful status and their popularity produce dividends in big returns of health and satisfaction.

Mrs. Singer's TIPS FOR PIE-MAKERS

TEMPTING "TINY'S" Tarts, patties, shells for easy filling, and cups for flavored ice creams... pie crust baked in muffin tins makes them all... easily.

MEAT "TREATS" Use pie crust to wrap weiners or sausages for "pigs in a blanket"... or twist bits of spicy meats inside and bake for festive "finger food."

AND PERFECT PIES With Mrs. Singer's Prepared Pie Crust Mix and a quality filling, you can be sure of a "winner" every time. It's guaranteed on the bag!

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DELTA SANDWICHES can be arranged attractively as conversation piece.

MEATLESS ENTREE COMBINES AVOCADOS, CHEESE

Any season is the time of the year to know about meatless main dishes.

They make "super" luncheon or supper entrees.

Avocado Cheddar Rarebit fills the bill tastily in this category and is prepared in rapid-fire order.

Avocado wedges, rich in minerals and vitamins, are arranged on crisp toast and covered with a creamy cheese sauce.

Mashed avocado makes a delicious sandwich filling and avocado cubes in salads add unique flavor and texture.

Cut avocados lengthwise into halves. Remove seeds and skin. Cut each half into 4 lengthwise wedges. Sprinkle with lemon juice.

In saucepan, melt butter and blend in flour. Stir in milk and cook stirring constantly until thickened. Add cheese, salt and cayenne.

Arrange four wedges of avocado on each slice of toast and spoon cheese sauce over them. Serve hot.



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Pretty Is as Pretty Tastes

This avocado-shrimp sandwich is a "fasty" to make and served in a casserole, makes a conversation piece for luncheon or supper.

- SANDWICH CASSEROLE
- 1/4 cup minced avocado
 - 1/4 cup mayonnaise
 - 1 tablespoon lemon juice
 - 1/2 cup cleaned, cooked shrimp, chopped
 - 6 slices Wonder Soft Whipped Bread
 - 1/4 stick butter, creamed
 - 21 whole cooked shrimp for garnish

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